

THE ELLIOTT

Salads/Veggie

Warm Goat's Cheese £12
Mixed Leaf Salad, Heritage Tomatoes,
Assortment of Nuts, Honey & Balsamic Vinegar
(3, 4, 14, V)

Crispy Avocado £11
Heritage Tomatoes with Crumbled Feta
Drizzled with Pesto & Micro Herbs
(1a, 3, 4, 7, 14, V)

Caesar Salad £9
With Crispy Pancetta, Parmesan
Shavings & Fresh Croutons
With Chicken £12
(1a, 4, 7, 8, 13)

Beyond Meat Burger £16
Vegan Cheddar Cheese in a Soft Brioche
Bun with Homemade Onion Rings
& Triple Cooked Chips
(1a, 3, 12, 13, V)

Vegan Koftas £17
Vegan Meatballs Served with Couscous,
Soy Yogurt Dressing & Persian Spices
(9, 13, 14, V)

Snacks

Harrisa Hot Chicken Wings £9
Deep Fried Wings Covered in a Harrisa
Hot Sauce & Sesame Seeds
(1a, 4, 7, 12)

Beetroot Hummus £8
Beetroot Hummus Served with Chargrilled Flat Bread
(1a, V)

Halloumi Fries £7.50
Halloumi Chunks Fried & Seasoned
with Persian Herbs & Spices
(4, 14)

Avocado Wedges £8
Avocado Wedges Deep Fried & Served
with a Lemon & Chilli Mayonnaise
(1a, 4, 7, V)

Sea

Calamari £16
Deep Fried Spiced Squid with a Lemon Herb
Dressing & Fresh Herb Salad
(1a, 4, 6)

Herb Cod Loin £17
Sous Vide Cod Loin with a Herb Crust Served with a
Roasted Red Pepper Sauce & Crispy Asparagus
(3a, 8, 14)

Chilli Lime Mussels £14
Steamed Mussels Cooked in a Chilli & Lime
Chutney Served with Toasted Sourdough
(1a, 6, 9)

Salmon & Avocado Baguette £10
Smoked Salmon & Avocado, Heritage Tomato,
Dill Cream Cheese
(1a, 4, 8, 14)

Land

Irish Angus Beef Burger £18
Mature Irish Cheddar in a Soft Brioche Bun with
Homemade Onion Rings & Triple Cooked Chips
(1a, 4, 7, 11)

Roast Beef Baguette £10
Served with a Mustard Mayonnaise Dressing
& Watercress Salad
(1a, 4, 11)

Chicken Parmigiano £17
Panko Breaded Chicken Breast Served with Tuscan Salad
(1a, 7, 9, 14)

Charcuterie Board £20
The Best Deli Meats & Cheeses with Home
Made Crackers & Fresh Fruit
(1a, 3, 4, 14)

Irish Angus Ribeye Steak £32
250g, Creamy Brie Mashed Potato & Grilled
Seasonal Vegetables with a Red Wine Jus
(4, 11, 14)

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Tea & Coffee

Regular Tea	£2.10
Speciality Teas	£2.30
Single Espresso	£2.25
White Coffee	£2.50
Americano	£2.50
Coffee Mocha	£2.75
Latte	£2.75
Double Espresso	£2.90
Cappuccino	£2.90
Flat White	£2.90

Smoothies

Blueberry	£6.00
Green Pineapple/Coconut	£7.50
Strawberry/Kiwi	£7.50

Chef's Food Philosophy

Our Head Chef, Jonathan Cruz is a Gibraltarian who is passionate about fresh ingredients and treating these with the respect that they deserve.

His inspiration comes from the wonder of food and his childhood memories associated with it.

His menu choices are influenced by his extensive traveling and experiences, while using only the finest and freshest local ingredients available.

Jonathan's new menu invites guests to savour the best produce as our guest's wine and dine at The Elliott.

Desserts

Warm Cookie Dough £8

Served With Vanilla Ice Cream

(1a, 4, 7, V)

Lemon & Basil Pizza £8

(1a, 4, 7, 14, V)

Basque Cheesecake £9

Biscuit Crumble, Berry Compote

(1a, 4, 7)

Allergens

- | | |
|-----------------|---------------------|
| 1.Cereal | 4. Dairy |
| 1a.Wheat | 5. Crustaceans |
| 1b. Rye | 6. Mollusc |
| 1c. Barley | 7. Eggs |
| 1d. Oats | 8. Fish |
| 2.Peanuts | 9. Celery |
| 3.Nuts | 10. Lupin |
| 3a. Almonds | 11. Mustard |
| 3b. Brazil Nuts | 12. Sesame Seeds |
| 3c. Cashews | 13. Soya |
| 3d. Hazelnuts | 14. Sulphur Dioxide |
| 3e. Macadamia | V. Vegetarian |
| 3f Pecan | |
| 3g Pistachio | |
| 3h Walnuts | |

We operate a cashless dining area;
we accept all major debit
and credit cards



#TheElliottGibraltar